

Homemade State Fair Lemonade: A Sweet and Tangy Classic

Why This Lemonade Stands Out



TIME
10 min

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 minutes) 1 cup freshly squeezed lemon juice (about 4-5 lemons)
1 cup granulated sugar 4 cups cold water Ice cubes
Lemon slices (for garnish)

DIRECTIONS

1. Step-by-: Step Guide to Making State Fair Lemonade
2. Squeeze the : Lemons
3. Start by cutting your lemons in half and squeezing them to extract the juice. You'll need about 1 cup of fresh lemon juice, which is roughly 4-5 large lemons, depending on their juiciness. I always strain the juice to remove any pulp or seeds, giving me a smooth lemonade.
4. Dissolve the : Sugar
5. In a large pitcher, combine the freshly squeezed lemon juice and sugar. Stir well until the sugar is fully dissolved. If you want a smoother texture, you can make a simple syrup by dissolving the sugar in a small amount of warm water first, then letting it cool before mixing it with the lemon juice.
6. Add : Cold Water
7. Pour in 4 cups of cold water and stir everything together. This step is key to balancing the tartness of the lemons with the sweetness of the sugar.
8. Serve : Over Ice
9. Fill your favorite glasses with plenty of ice cubes, then pour the lemonade over the top. The ice chills the drink instantly, making it even more refreshing.
10. Garnish for a : Touch of Flair
11. For that classic : State Fair look, add a fresh lemon slice to each glass. If you're feeling fancy, you can even add a sprig of mint or a few berries for a fun twist.
12. Enjoy the : Taste of Summer!
13. Take a sip and savor the fresh, tangy, and sweet flavors of homemade lemonade. Whether you're cooling

off after a long day or serving it at a party, this drink is guaranteed to be a hit.

14. Pro : Tips for the Best Homemade Lemonade
15. Use ripe, juicy lemons
16. - Meyer lemons can add a slightly sweeter, floral flavor if you want to experiment.
17. Make it ahead
18. - If you're hosting guests, prepare the lemonade in advance and chill it in the fridge for an even more refreshing taste.
19. Add a fun twist
20. - Try mixing in a handful of fresh strawberries or a splash of sparkling water for a fizzy variation.
21. Adjust the sweetness
22. - If you prefer a more tart lemonade, reduce the sugar slightly or add an extra squeeze of lemon.
23. What to : Serve with This Classic Lemonade
24. This lemonade pairs perfectly with all kinds of summer treats. Here are a few of my favorites:
25. Grilled burgers and hot dogs

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